

# Victor's

Italian Restaurant

## STUZZICHINI: Snacks

### OLIVE MISTE

mixed olives in herbed oil 8

### WHIPPED FETA

whipped basil feta, fermented garlic honey, house-made herb flat bread 15

### BRUSCHETTA POMODORO

local tomatoes, three cheese whipped spread, garlic & basil 12

### SAUTÉED GARLIC SHRIMP

fresh lime & orange juice, garlic, honey, chives, crostini 18

### POLPETTE

house meatball, marinara, whipped basil feta, pesto 10

### SAUTÉED MUSHROOMS

victor's classic sautéed mushrooms, aged parmesan, sourdough crostini 12

### CRISPY CALAMARI

lemon zest, parmesan, house marinara or sweet chili 15

### TOASTED CHEESE RAVIOLI

hand-breaded & fried, vodka sauce, shaved parmesan 15

## PIZZA: Pizza

### MARGHERITA

tomato sauce, fresh mozzarella, basil, parmesan 19

### MUSHROOM

white sauce, mushrooms, chives, shredded mozzarella, truffle oil 19

### SAUSAGE

tomato sauce, shredded mozzarella, sausage, roasted garlic, roasted peppers, balsamic reduction 20

### PEPPERONI

tomato sauce, shredded mozzarella, pepperoni, parmesan 19

### VODKA

vodka sauce, fresh mozzarella fontina mix, sweet soppressata 22

## ANTIPASTI: Starters

### ZUPPA DEL GIORNO

chef's soup of the day MKT

### ITALIAN WEDDING SOUP

acini di pepe, meatballs, chicken, spinach 6/8

### CAESAR SALAD

romaine, white anchovies, hand-cut croutons, aged parmesan, house caesar dressing 8/14

### GRILLED SALAD

grilled romaine, champagne vinaigrette, cheese blend, overnight tomatoes, peperoncino 18

### BEET SALAD

baby arugula, roasted red beets, pistachios, feta, balsamic vinaigrette 8/14

### SEASONAL SALAD

romaine, mozzarella pearls, olives, cured meats, pickled onion, peppercorn parmesan dressing 8/14

### HONEY LIME HALOUMI SALAD

arugula, honey lime vinaigrette, pan seared haloumi cheese, fresh pomegranate seeds, pistachios 18

complimentary half loaf artisan bread & house infused olive oil served with Victor's Classics, Primi, & Secondi additional loaf of artisan bread & infused olive oil 2

## I CLASSICI DI VICTOR: Victor's Classics

### EGGPLANT PARMESAN

spaghetti, marinara 23

### SPAGHETTI & MEATBALLS

house meatballs, marinara 25

### SHRIMP & CLAMS

spaghetti, spicy red wine or white wine 30

### BOLOGNESE

spaghetti, pork, beef & veal ragù, fresh stracciatella 29

### VEAL MARSALA

pan-fried cutlets, crimini mushrooms, marsala wine sauce, spaghetti 30

### PARMESAN

pan-fried cutlets, spaghetti, marinara 28 (chicken) or 30 (veal)

### CHICKEN PICCATA

pan-fried cutlets, spaghetti, lemon & caper sauce 29

### VEAL SALTIMBOCCA

pan-fried cutlets, prosciutto & mozzarella, madeira wine sauce, spaghetti 30

## PRIMI: Risotto & Pasta

### MAFALDE

house-made mafalde, butternut squash & sage sauce, pancetta & prosciutto, parmesan 34

### GEMELLI

parmesan crusted chicken breast, sicilian white pesto cream sauce, sun-dried tomatoes, roasted garlic 34

### RISOTTO

12oz grilled pork chop, braised kale & pancetta risotto, overnight tomatoes, preserved lemon & thyme reduction 36

### TORTELLINI

braised short-rib, cheese tortellini, sage, gorgonzola cream sauce 32

add protein to any salad or Primi dishes: chicken, short-rib, shrimp, salmon, filet, or pesce for an additional cost (MKT)  
substitute gluten-free penne or zucchini noodles (zoodles) 2/4  
house-made pasta on any pasta dish 6

## SECONDI: Main Dishes

### MUSSELS

PEI mussels, garlic white wine sauce, ndjua sausage, sourdough crostini 32

### FILET MIGNON

6oz choice center cut filet, parmesan fries, chef's veg, chef's compound butter MKT

### SALMON

grilled salmon, pomelo & pomegranate beurre blanc, wild rice pilaf, chef's veg 36

\*please inform your server of any food allergies upon your arrival

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

\*a 2% support staff fee will be applied to all checks to be distributed to support staff only

\*a 20% service charge will be added to parties of 8 or more